



# ALDENALLI

At approximately 750 feet above sea level, Campbell Ranch vineyard sits right at the boundary of the marine layer in the remote coastal mountains above Annapolis, California. The marine influence ensures that the cool, coastal climate delays ripening well beyond the warmer vineyards to the east. The fifteen-year-old vines grow on sandy, low-vigor Goldridge soil, which helps reduce yields just under three tons per acre.

Since 2013, the Campbell Ranch has become a cornerstone of the AldenAlli Pinot Noir program. Coveted for its quality and transparent reflection of the Sonoma Coast AVA, we revere the elegance of this ranch. 2017 offered an ideal growing season to show the delicate yet complex nature of the terroir.



## 2017 ALDENALLI PINOT NOIR CAMPBELL RANCH

### WINEMAKER

Shane Finley

### APPELLATION

Sonoma Coast

### VINEYARDS

Campbell Ranch

### CLONES

100% 115 Clone

### HARVEST DATE

September 10, 2017

### HARVEST BRIX

24.2 (Block 2)  
& 24.0 (Block 3)

### BARREL AGING

Aged 15 months in 25%  
new French oak by Boutes,  
Sirugue & Taransaud  
coopers

### ALCOHOL

14.2%

### PH

3.53

### TA

6.5 g/L